Thinking of you

◪ **Electrolux**

Built-In Electric Oven

EH L4-4

We were thinking of you
when we made this product

Welcome to the world of Electrolux

Thank you for choosing a first class product from Electrolux, which hopefully will provide you with lots of pleasure in the future. The Electrolux ambition is to offer a wide variety of quality products that make your life more comfortable. You will find some examples on the cover in this manual. Please take a few minutes to study this manual so that you can take advantage of the benefits of your new machine. We promise that it will provide a superior User Experience delivering Ease-of-Mind. Good luck!

CE

Contents

The following symbols are used in this user manual:

⚠ Important information concerning your personal safety and information on how to avoid damaging the appliance.

ⓘ General information and tips

❀ Environmental information

Safety instructions

Electrical safety
- This appliance must be only connected by a **registered electrician**.
- In the event of a fault or damage to the appliance: Take the fuses out or switch off.
- **Repairs** to the appliance must only be carried out by **qualified service engineers**. Considerable danger may result from improper repairs. If repairs become necessary, please contact our Customer Services or your dealer.

Child Safety
- Never leave children unsupervised when the appliance is in use.

Safety whilst using
- People (including children) who, because of their physical, sensory or mental capabilities or their inexperience or ignorance are not able to use the device safely, should not use this device without supervision or instruction by a responsible person.
- This appliance is intended to be used for cooking, roasting and baking food in the home.
- Take care when connecting electric appliances to sockets nearby. Do **not** allow connecting leads to come into contact with or to catch beneath the hot oven door.
- **Warning: Risk of burns!** The interior of the oven becomes hot during use.
- Using ingredients containing alcohol in the oven may create an alcohol-air mixture that is easily ignited. In this case, open the door carefully. Do not have embers, sparks or naked flames in the vicinity when opening the door.

Information on acrylamides
According to the latest scientific knowledge, intensive browning of food, especially in products containing starch, can constitute a health risk due to acrylamides. Therefore we recommend cooking at the lowest possible temperatures and not browning foods too much.

How to avoid damage to the appliance

- Do not line the oven with aluminium foil and do not place baking trays, pots, etc. on the oven floor, as the heat that builds up will damage the oven enamel.
- Fruit juices dripping from the baking tray will leave stains, which you will not be able to remove. For very moist cakes, use a deep tray.
- Do not put any strain on the oven door when open.
- Never pour water directly into the oven when it is hot. This could cause damage to or discolouration of the enamel.
- Rough handling, especially around the edges of the front panel, can cause the glass to break.
- Do not store any flammable materials inside the oven. These could ignite when the oven is switched on.
- Do not store any moist foods inside the oven. This could damage the oven enamel.
- After switching off the cooling fan, do not keep uncovered dishes in the oven. Moisture may condense in the oven interior or on the glass doors and may get into the units.
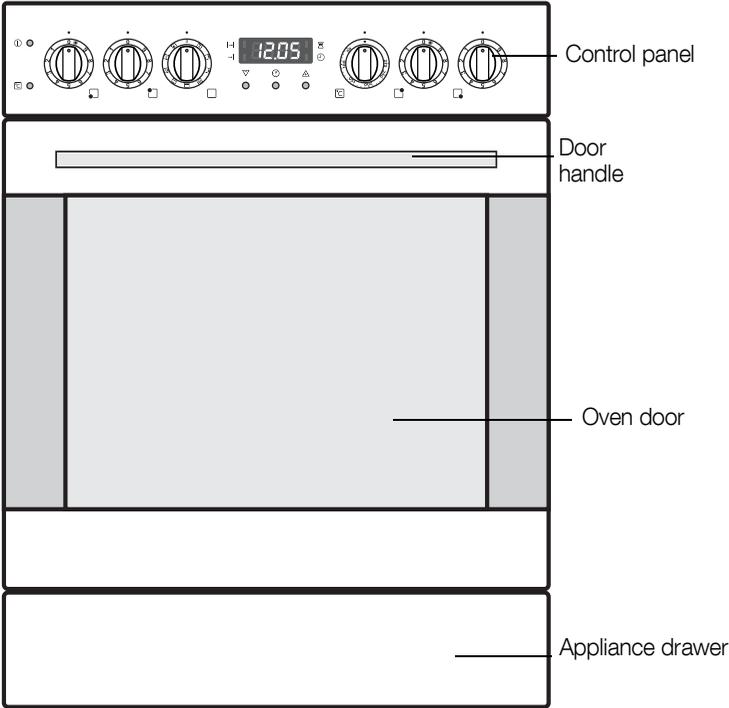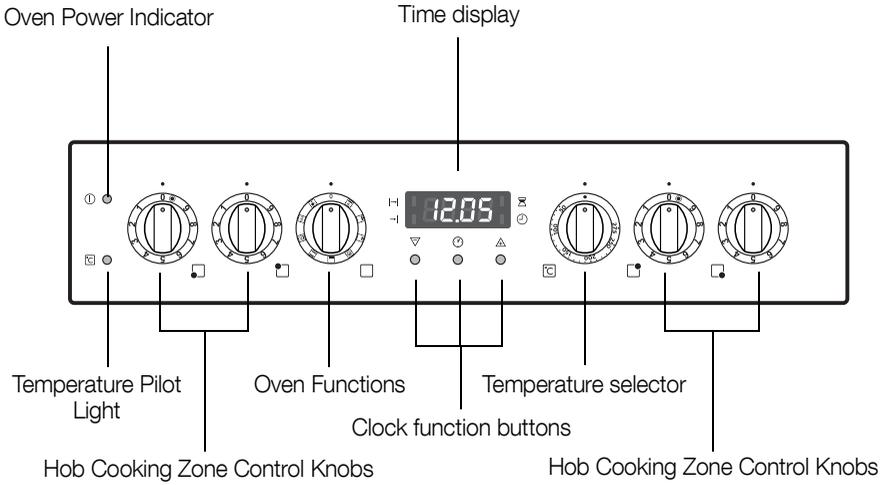

Note on enamel coating

Changes in the colour of the oven's enamel coating as a result of use do not affect the appliance's suitability for normal and correct use. They therefore do not constitute a defect in the sense of the warranty law.
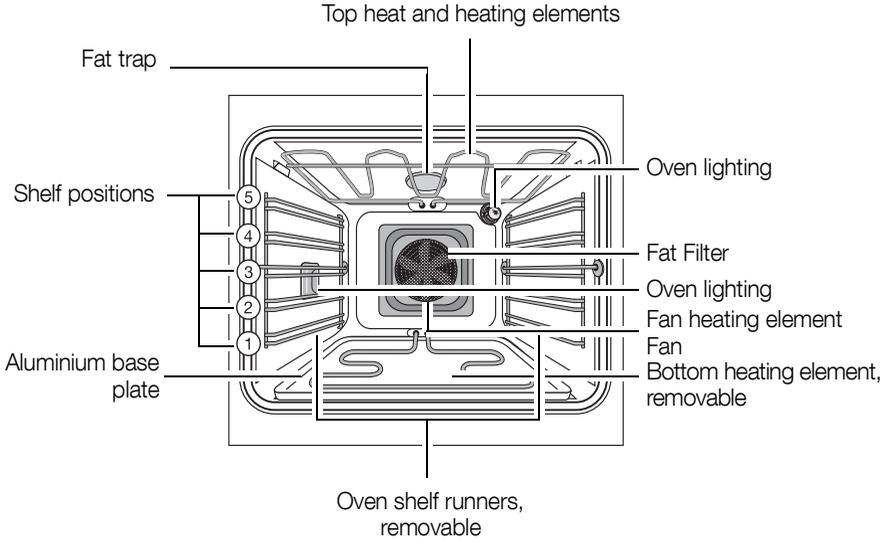
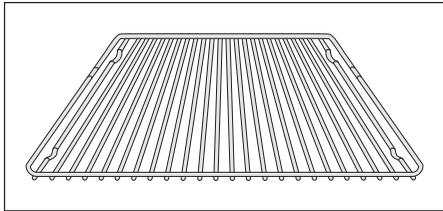# Description of the Appliance

General Overview

Control panel

Door handle

Oven door

Appliance drawer

Control Panel

Oven Power Indicator

Time display

Temperature Pilot Light

Oven Functions

Temperature selector

Clock function buttons

Hob Cooking Zone Control Knobs

Hob Cooking Zone Control Knobs

Oven Features

Top heat and heating elements

Fat trap

Oven lighting

Shelf positions

5
4
3
2
1

Fat Filter

Oven lighting

Fan heating element

Fan

Aluminium base plate

Bottom heating element, removable
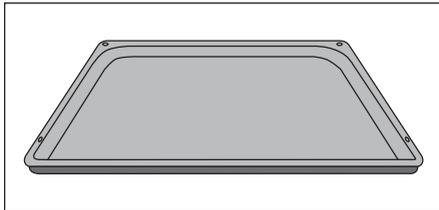
Oven shelf runners, removable

Oven accessories

Oven shelf

For cookware, cake tins, roasts and grilled foods.

Baking tray

For cakes and biscuits.

Before Using for the first time

Setting and changing the time

The oven only operates when the time has been set.

When the appliance has been connected to the electrical supply or when there has been a power cut, the function indicator Time ⊕ flashes automatically.

1. To change a time that has already been set, press the Selection ⊕ button repeatedly until the function indicator Time ⊕ flashes.

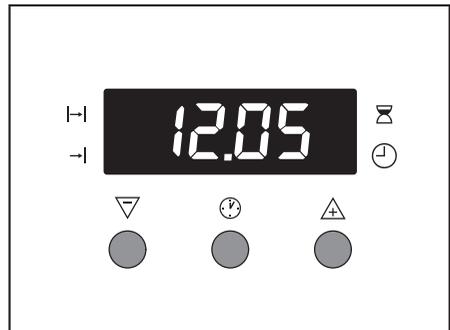

2. Using the ⚠ or ▽ button, set the current time.
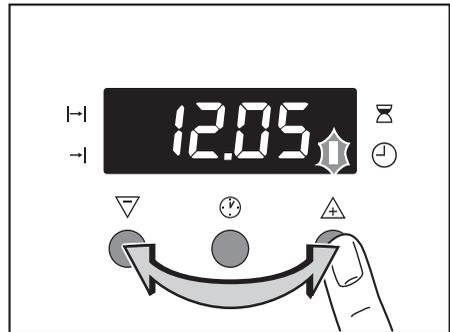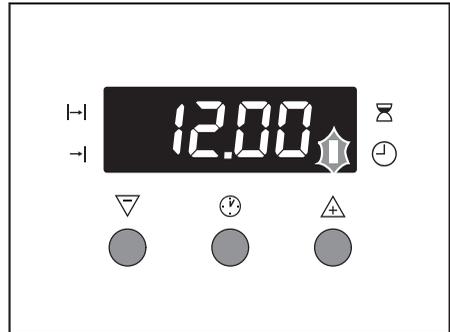
After approx. 5 seconds, the flashing stops and the clock displays the time set.

The appliance is now ready to use.

The time can only be changed if no automatic function (Cook time |→| or End time →|) has been set.

Initial Cleaning

Before using the oven for the first time you should clean it thoroughly.

⚠️

Caution: Do not use any caustic, abrasive cleaners! The surface could be damaged.

ℹ️

To clean metal fronts use commercially available cleaning agents.

1. Turn the oven function switch to oven lighting 🔅.
2. Remove all accessories and the shelf support rails and wash them with warm water and washing up liquid.
3. Then wash out the oven with warm water and washing-up liquid, and dry.
4. Wipe the front of the appliance with a damp cloth.

Using the Rings

Also refer to the operating instructions for your built-in hob. It contains important information on ovenware, operation, cleaning and care.
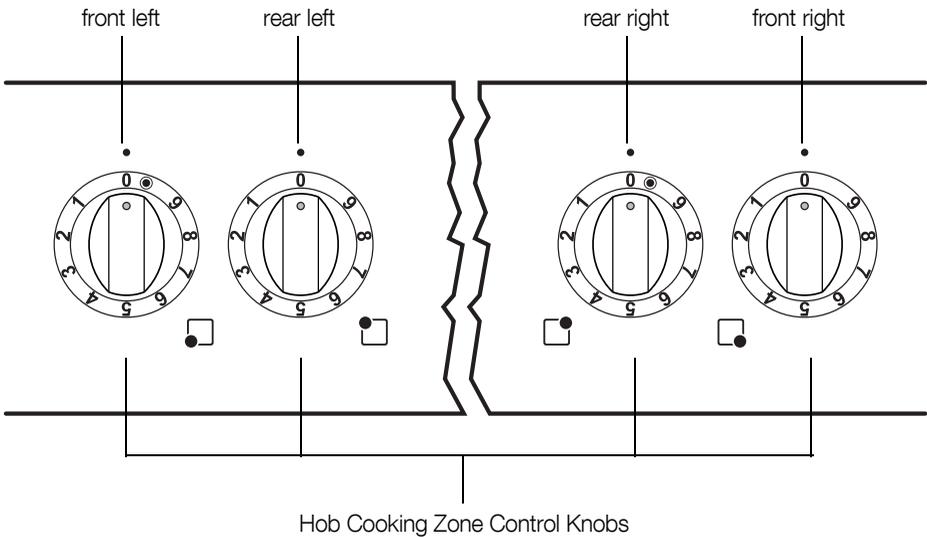
Heat settings
- Heat settings can be set in the range 1 - 9.
- Half-way settings are available between 1 and 9.

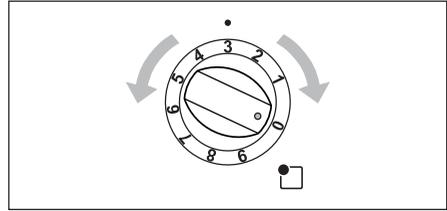1 = lowest power
9 = highest power
$\odot$ = double ring switch

Switch the cooking zone off approx. 5-10 minutes before cooking is finished to make use of the residual heat. This saves electricity.

front left   rear left   rear right   front right

Hob Cooking Zone Control Knobs
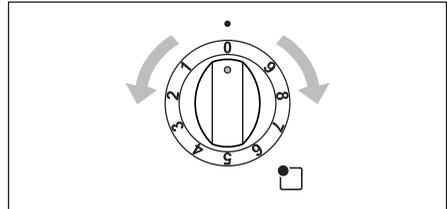
Setting the heat setting

1. Select the heat setting.

2. To end the cooking process, turn back to the Off position.

$\mathbf{i}$

The power indicator light is lit as long as a ring is on.
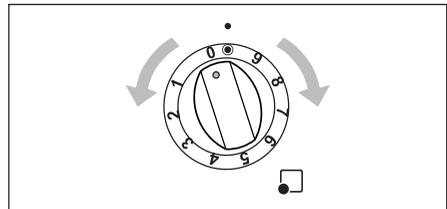
Switching on the dual fry/cook area

$\triangle$

The control for the dual fry/cook area is switched on by turning to the right, and cannot be turned past the stop!

1. Turn the dual fry/cook control to the right. Continue turning to Position 9, and onto the ⊙ symbol (you will feel a slight resistance). The stop position will then be clearly detectable.
2. Finally, turn back to the desired setting.
3. After cooking, turn back to the OFF position.

$\mathbf{i}$

To use the dual fry/cook area again afterwards, the larger ring must be switched back on.

Using the Oven

Switching the Oven On and Off

Oven Power Indicator

Oven Functions

Temperature selector

Temperature Pilot Light
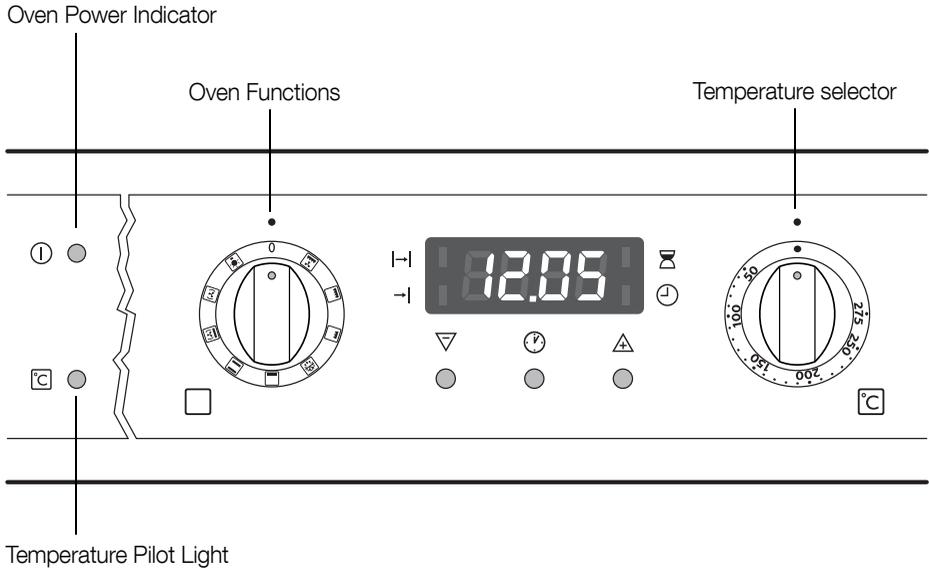
1. Turn the oven functions dial to the desired function.
2. Turn the temperature selector to the desired temperature.

The power indicator is lit as long as the oven is in operation.

The temperature pilot light is lit as long as the oven is heating up.

3. To turn the oven off, turn the oven functions dial and the temperature selector to the Off position.

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Cooling fan
The fan switches on automatically in order to keep the appliance's surfaces cool. When the oven is switched off, the fan continues to run to cool the appliance down, then switches itself off automatically.

Oven Functions

The oven has the following functions:

| Oven function		Application
☀	**Light**	Using this function you can **light up** the oven interior, e.g. for cleaning.
〰	**Convection with ring heating element**	For **baking** on **up to three oven levels** at the same time. Set the oven temperatures 20-40 °C lower than when using Conventional.
▣	**Pizza setting**	For baking on one oven level dishes that require **more intensive browning and a crispy base**. Set the oven temperatures 20-40 °C lower than when using Conventional.
▭	**Conventional**	For **baking** and **roasting** on **one oven level**.
▭	**Bottom heat**	For **baking** cakes with **crispy or crusty bases**.
▨	**Defrost**	For **defrosting** e. g. flans and gateaux, butter, bread, fruit or other **frozen foods**.
▥	**Grill**	For **grilling** flat food items placed in the **middle of the grill** and for **toasting**.
▥	**Dual grill**	For **grilling** flat food items in **large quantities** and for **toasting**.
▧	**Convection grilling**	For **roasting** larger joints of meat or poultry on one level. The function is also suitable for **gratinating** and **browning**.

Inserting the Oven Shelf and the Baking Tray

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Shelf runner safety and anti-tip device

As a shelf runner safety device, all insertable components have a small curved indentation at the bottom on the right and left-hand edge. Always insert insertable components so that this indentation is at the back of the oven interior. This indentation is also important for preventing the insertable components from tipping.

Inserting the baking tray

Push the baking tray between the guide bars of the selected oven level.
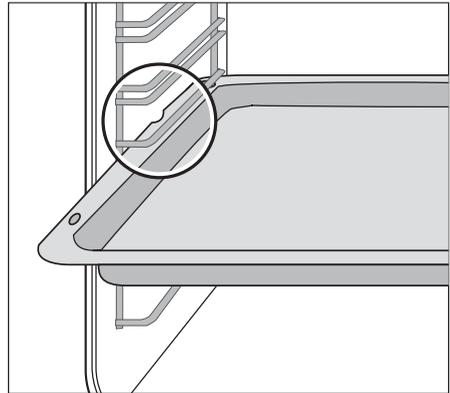
Inserting the oven shelf:

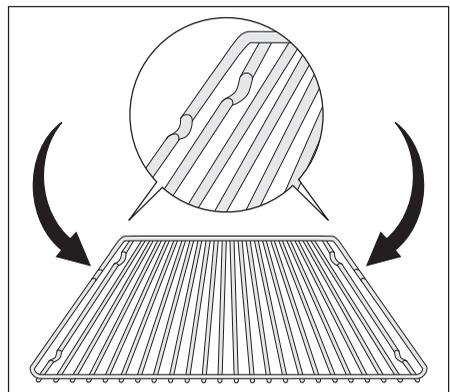Insert the oven shelf so that the feet point downwards.

Push the oven shelf between the guide bars of the selected oven level.
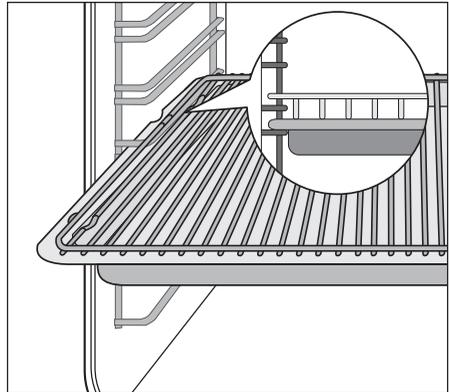
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The high rim around the oven shelf is an additional device to prevent cookware from slipping.

Inserting the oven shelf and the baking tray together:

Lay the oven shelf on the baking tray.

Push the baking tray **between** the guide bars of the selected oven level.

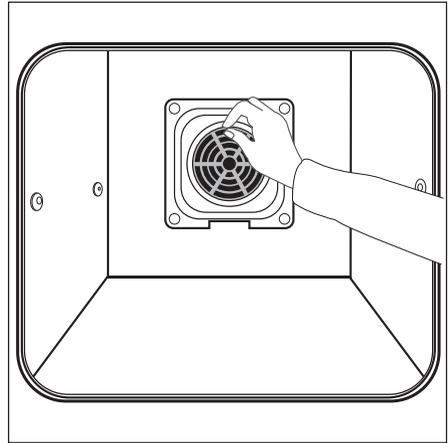## Inserting/Removing the Fat Filter

Only use the fat filter when roasting
to protect the rear heating elements
from fat splashes.

Inserting the fat filter

Hold the fat filter by the grip and insert
the two mounts downwards into the
opening on the rear wall of the oven
(fan opening).

Taking out the fat filter

Hold the fat filter by the grip and un-
hook it.

Clock Functions

Function Indicators   Time display   Function Indicators

Button ▽   Selector Button   Button △
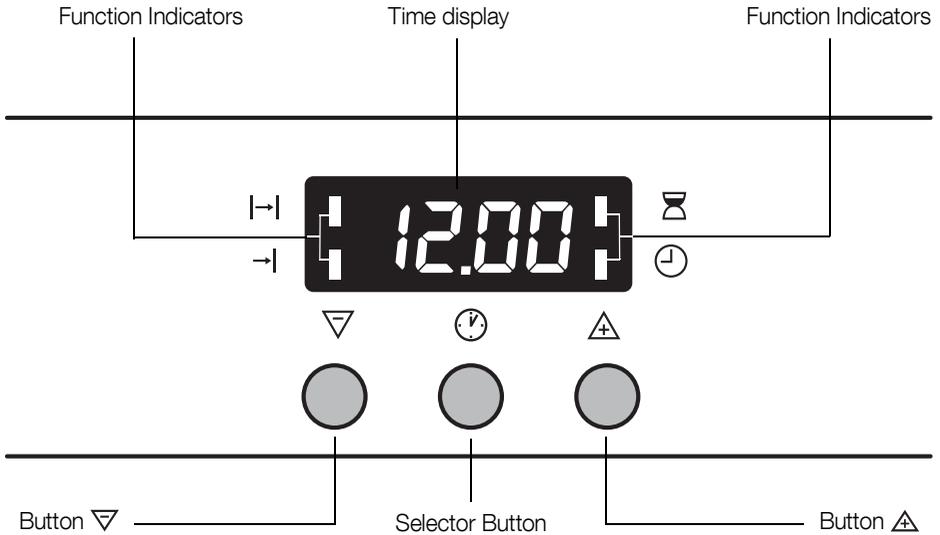
Countdown ⧗
To set a countdown. A signal sounds after the time has elapsed.
This function does not affect the functioning of the oven.

Cook time |→|
To set how long the oven is to be in use.

End time →|
To set when the oven is to switch off again.

Time ◷
To set, change or check the time (See also section "Before Using for the First Time").

$\boxed{\mathbf{i}}$

How to use the clock functions

- After a function has been selected, the corresponding function indicator flashes for about 5 seconds. During this period, the desired times can be set using the ⬘ or ▽ button.
- When the desired time has been set, the function indicator continues to flash for approx. 5 seconds. After that the function indicator is then lit. The set time begins to run.
- Press any of the buttons to stop the audible signal.
- The desired oven function and temperature can be selected before or after the clock functions Cook time |→| and End time →| are set.
- When the cooking process is completed, turn the oven function dial and the temperature selector back to the OFF position.

$\boxed{❁}$

Switching Off the Time Display

By switching off the time display you can save energy.

Switching off the time display

Press and hold down any two buttons until the display becomes dark.
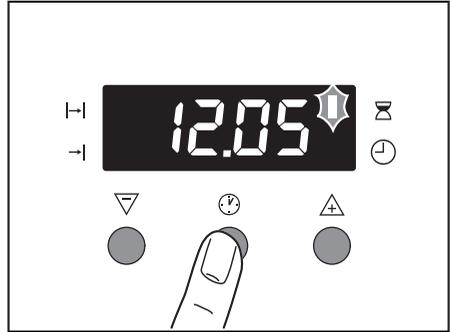
Switching on the time display

Hold down any button until the time reappears in the display.

$\boxed{\mathbf{i}}$

The display can only be switched off if none of the clock functions Cook time |→|, End time →| or Countdown ⧖ is in use.

Countdown ⌛

1. Press the Selection ⏱ button re-
   peatedly until the function indicator
   Countdown ⌛ flashes.

2. Using the △ or ▽ button set the
   desired Countdown (max. 2 hours
   30 minutes).
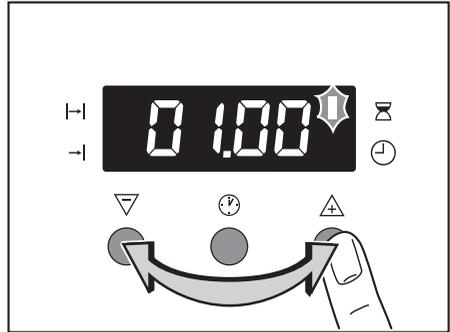
After approx. 5 seconds the display
shows the time remaining.
The function indicator Countdown ⌛
lights up.

When the time has elapsed, the function
indicator flashes and an audible signal
sounds for 2 minutes.
The signal can be stopped by pressing
any button.
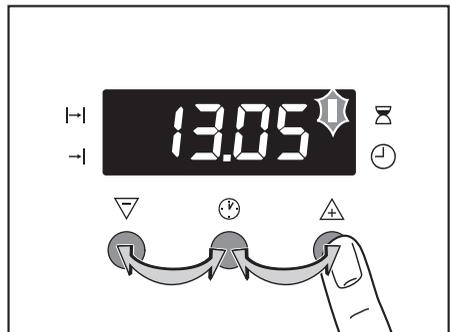
Cook time |→|

1. Press the Selection ⏱ button re-
   peatedly until the function indicator
   Cook time |→| flashes.
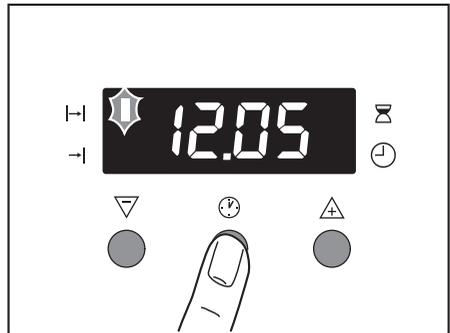
2. Using the △ or ▽ button set the
   desired cooking time.

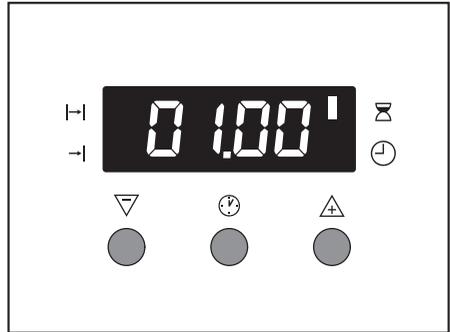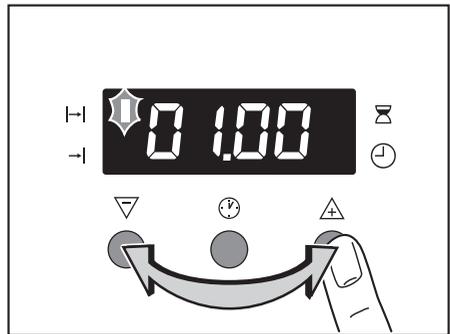After approx. 5 seconds the display re-
turns to showing the current time. The
function indicator Cook time |→| lights
up.
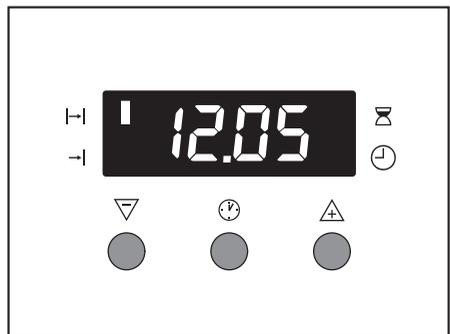
When the time has elapsed, the function
indicator flashes, an audible signal
sounds for 2 minutes and the oven
switches itself off.

3. The signal and the programme can
   be stopped by pressing any button.

End time →|

1. Press the Selection ⊙ button re-
   peatedly until the function indicator
   End time →| flashes.

|─| ⓧ **12.05** ⊠ ⊙

2. Using the △ or ▽ button set the
   desired switch-off time.
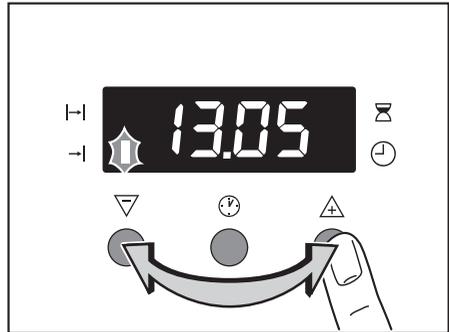
|─| ⓧ **13.05** ⊠ ⊙

After approx. 5 seconds the display re-
turns to showing the current time.
The function indicator End time →| lights
up.

|─| ▮ **12.05** ⊠ ⊙

When the time has elapsed, the function
indicator flashes, an audible signal
sounds for 2 minutes and the oven
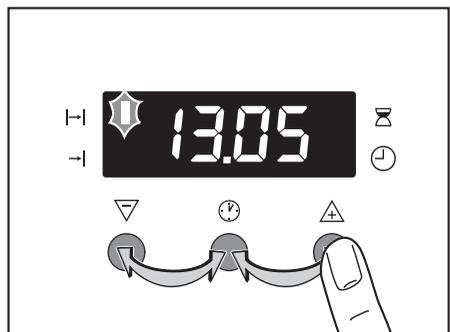switches itself off.

3. The signal and the programme can
   be stopped by pressing any button.

|─| ⓧ **13.05** ⊠ ⊙
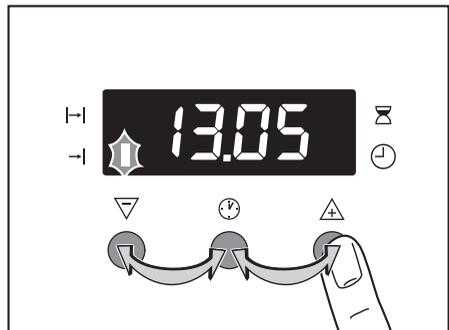
Cook time |→| and End time →| combined

Cook time |→| and End time →| can be used simultaneously, if the oven is to be switched on and off automatically at a later time.

1. Using the Cook time |→| function, set the time required for cooking the dish.

In this example, 1 hour.
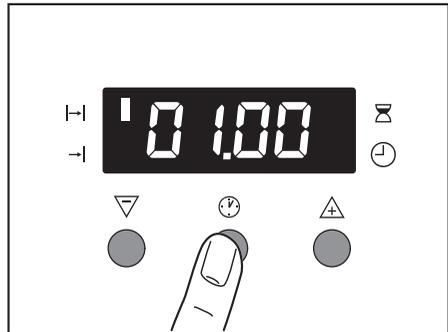
2. Using the End time →| function, set the time at which the dish should be ready.

In this case 14:05:00.
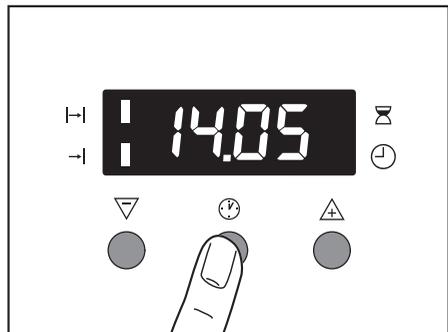
The function indicators Cook time |→| and End time →| light up and the current time is shown in the display.
In this case 12:05.

The oven switches on automatically at the time calculated.
In this case, at 13:05:00.

And switches itself off again when the cooking time entered has elapsed.
In this case, at 14:05.
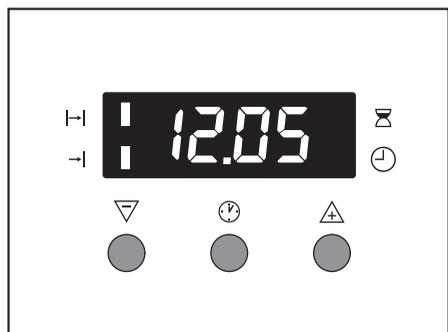
Uses, Tables and Tips

Cooking table

The information given in the following ta-
ble is for guidance only.

Heat set-ting	Cooking-process	suitable for	Cooking time	Tips/Hints
0		Residual heat, Off position		
1	**Keeping food warm**	Keeping cooked foods warm	as required	Cover
1-2	**Melting**	Hollandaise sauce, melting butter, chocolate, gelatine	5-25 mins.	Stir occasionally
	Solidi-fying	Fluffy omelettes, baked eggs	10-40 mins.	Cook with lid on
2-3	**Simmer-ing on low heat**	Simmering rice and milk-based dishes Heating up ready-cooked meals	25-50 mins.	Add at least twice as much liquid as rice, stir milk dishes part way through cooking
3-4	**Steaming Braising**	Steaming vegetables, fish braising meat	20-45 mins.	With vegetables add only a little liquid (a few table-spoons)
4-5	**Boiling**	Steaming potatoes	20-60 mins.	Use only a little liquid, e. g.: max. $\frac{1}{4}$ l water for 750 g potatoes
		Cooking larger quantities of food, stews and soups	60-150 mins.	Up to 3 l liquid plus ingredients
6-7	**Gentle Frying**	Frying escalopes, veal cor-don bleu, cutlets, rissoles, sausages, liver, roux, eggs, pancakes, doughnuts	Steady frying	Turn halfway through cooking
7-8	**Heavy Frying**	Hash browns, loin steaks, steaks, Flädle (pancakes for garnishing soup)	5-15 mins. per pan	Turn halfway through cooking
9	**Boiling Searing Deep frying**	Boiling large quantities of water, cooking pasta, searing meat (goulash, pot roast), deep frying chips		

We recommend when boiling or searing foods using the highest heat setting at first and then letting foods requiring a longer cooking time finish cooking on the desired heat setting.

Overheated fats and oils can ignite very quickly. Warning! Fire hazard!

Baking

Oven function: Convection with ring heating element ⌷ or Conventional ▤

Baking tins
- For Conventional ▤ dark metal and non-stick tins are suitable.
- For Convection with ring heating element ⌷ bright metal tins are also suitable.

1 baking tray:
e.g. oven level 3
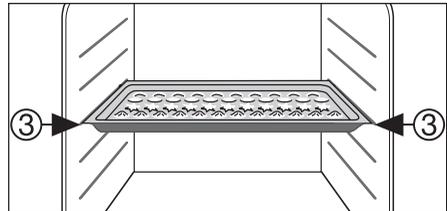
1 cake tin:
e.g. oven level 1
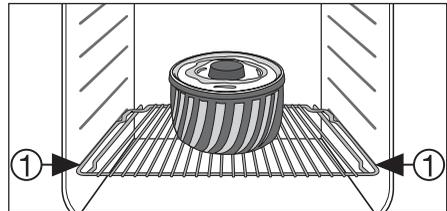
2 baking trays:
z. g., oven levels 1 and 3
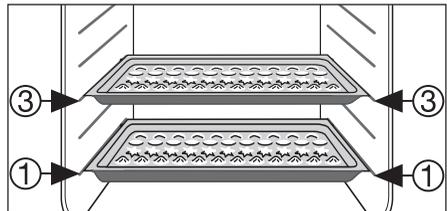
3 baking trays:
oven levels 1, 3 and 5
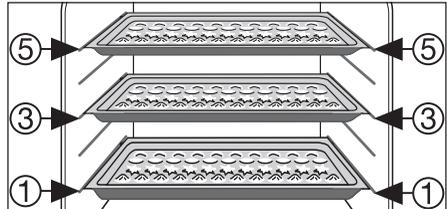
Oven levels
- Baking with Conventional ▤ is possible on one oven level.
- With Convection with ring heating element ⌷ you can bake on up to 3 baking trays at the same time:

General instructions

- Insert the tray with the bevel at the front.
- With Conventional ▣ or Convection with ring heating element ⊠ you can also bake with two tins next to one another on the oven shelf at the same time. This does not significantly increase baking time.

[i]

When frozen foods are used the trays inserted may distort during cooking. This is due to the large difference in temperature between the freezing temperature and the temperature in the oven. Once the trays have cooled the distortion will disappear again.

How to use the baking tables

The tables give the required temperature settings, baking times and oven shelf levels for a selection of typical dishes.

- Temperatures and baking times are for guidance only, as these will depend on the consistency of pastry, dough or mixture, the amount and the type of baking tin.
- We recommend using the lower temperature the first time and then if necessary, for example, if a deeper browning is required, or baking time is too long, selecting a higher temperature.
- If you cannot find the settings for a particular recipe, look for the one that is most similar.
- If baking cakes on baking trays or in tins on more than one level, baking time may be extended by 10-15 minutes.
- Moist recipes (for example, pizzas, fruit flans, etc.) are baked on one level.

- Cakes and pastries at different heights may brown at an uneven rate at first. If this occurs, **please do not change the temperature setting**. Different rates of browning even out as baking progresses.
- Your new oven may bake or roast differently to your previous appliance. So adapt your normal settings (temperature, cooking times) and oven shelf levels to the recommendations in the following tables.

[🌷]

With longer baking times, the oven can be switched off about 10 minutes before the end of baking time, to make use of the residual heat.
Unless otherwise stated, the values given in the tables assume that cooking is started with the oven cold.

Baking table

Baking on one oven level

Type of baking		Oven function	Oven level	Temperature °C	Time Mins.
Baking in tins					
Ring cake or brioche	⊠	Convection with ring heating element	1	150-160	50-60
Madeira cake/fruit cakes	⊠	Convection with ring heating element	1	140-160	60-80
Sponge cake	⊠	Convection with ring heating element	1	140	30-40
Sponge cake	▤	Conventional	1	160	30-40
Flan base - short pastry	⊠	Convection with ring heating element	3	170-180[1)	20-25
Flan base - sponge mixture	⊠	Convection with ring heating element	3	150-170	25-30
Apple pie	▤	Conventional	1	170-190	50-60
Apple pie (2 tins Ø20 cm, diagonally off set)	⊠	Convection with ring heating element	1	160	60-80
Apple pie (2 tins Ø20 cm, diagonally off set)	▤	Conventional	1	180	60-80
Savoury flan (e. g, quiche lorraine)	⊠	Convection with ring heating element	1	160-180	45-55
Cheesecake	▤	Conventional	1	170-190	80-90

Type of baking		Oven function	Oven level	Temperature °C	Time Mins.
Cakes/pastries/breads on baking trays					
Plaited bread/bread crown	▤	Conventional	3	170-190	45-55
Christmas stollen	▤	Conventional	3	160-180[1]	50-60
Bread (rye bread) -first of all -then	▤	Conventional	1	230[1] 160-180	10 30-60
Cream puffs/eclairs	▤	Conventional	3	160-170[1]	30-45
Swiss roll	▤	Conventional	3	180-200[1]	10-20
Cake with crumble topping (dry)	⟨ω⟩	Convection with ring heating element	3	150-160	20-30
Buttered almond cake/sugar cakes	▤	Conventional	3	190-210[1]	20-30
Butter plait	⟨ω⟩	Convection with ring heating element	3	170-180[1]	40-50
Fruit flans (made with yeast dough/ sponge mixture)	⟨ω⟩	Convection with ring heating element	3	150	40-50
Fruit flans (made with yeast dough/ sponge mixture)	▤	Conventional	3	170	40-50
Fruit flans made with short pastry	⟨ω⟩	Convection with ring heating element	3	160-170	50-70
Yeast cakes with delicate toppings (e. g, quark, cream, custard)	▤	Conventional	3	160-180[1]	50-70
Pizza (with a lot of topping)	⟨ω⟩	Convection with ring heating element	1	180-200[1]	30-50
Pizza (thin crust)	⟨ω⟩	Convection with ring heating element	1	200-220[1]	15-25
Unleavened bread	⟨ω⟩	Convection with ring heating element	1	200-220	10-20
Tarts (CH)	⟨ω⟩	Convection with ring heating element	1	180-200	40-55

Type of baking		Oven function	Oven level	Temperature °C	Time Mins.
Biscuits					
Short pastry biscuits	⌧	Convection with ring heating element	3	150-160	15-25
Viennese whirls	⌧	Convection with ring heating element	3	140	25-35
Viennese whirls	▭	Conventional	3	160[1]	20-30
Biscuits made with sponge mixture	⌧	Convection with ring heating element	3	160-170	15-25
Pastries made with egg white, meringues	⌧	Convection with ring heating element	3	80-100	90-150
Macaroons	⌧	Convection with ring heating element	3	100-120	60-90
Biscuits made with yeast dough	⌧	Convection with ring heating element	3	150-160	20-40
Puff pastries	⌧	Convection with ring heating element	3	170-180[1]	20-30
Rolls	⌧	Convection with ring heating element	3	180[1]	20-35
Rolls	▭	Conventional	3	200[1]	20-35
Small cakes (20 per tray)	⌧	Convection with ring heating element	3	140[1]	20-30
Small cakes (20 per tray)	▭	Conventional	3	170[1]	20-30

1) Pre-heat the oven

Baking on more than one oven level

Type of baking	Convection with ring heating element ⟨⟩	Convection with ring heating element ⟨⟩	Tempera-ture in °C	Time Mins.
	Shelf positions from bottom			
	2 levels	**3 levels**		
Cakes/pastries/breads on baking trays				
Cream puffs/Eclairs	1 / 4	---	160-180[1]	35-45
Dry streusel cake	1 / 3	---	140-160	25-35
Biscuits/small cakes/pastries/rolls				
Short pastry biscuits	1 / 3	1 / 3 / 5	150-160	20-30
Viennese whirls	1 / 3	1 / 3 / 5	140	30-40
Biscuits made with sponge mixture	1 / 3	---	160-170	20-30
Biscuits made with egg white, meringues	1 / 3	---	80-100	90-150
Macaroons	1 / 3	---	100-120	60-90
Biscuits made with yeast dough	1 / 3	---	160-170	30-40
Puff pastries	1 / 3	---	170-180[1]	25-35
Rolls	1 / 4	---	160	30-40
Small cakes (20 per tray)	1 / 4	---	140[1]	25-40

1) Pre-heat the oven

Tips on baking

Baking results	Possible cause	Remedy
The cake is not browned enough at the bottom	Wrong oven level	Place cake lower in the oven
The cake sinks (becomes soggy, lumpy, streaky)	Oven temperature too high	Use a slightly lower setting
	Baking time too short	Set a longer baking time **Baking times cannot be reduced by setting higher temperatures**
	Too much liquid in the mixture	Use less liquid Pay attention to mixing times, especially if using mixing machines
Cake is too dry	Oven temperature too low	Set oven temperature higher
	Baking time too long	Set a shorter baking time
Cake browns unevenly	Oven temperature too high and baking time too short	Set a lower oven temperature and a longer baking time
	Mixture is unevenly distributed	Spread the mixture evenly on the baking tray
Cake is not done within the baking time given	Temperature too low	Use a slightly higher oven setting

Pizza setting 🖾 table

Type of baking	Shelf position	Temperature °C	Time Mins.
Pizza (thin crust)	1	200 - 250[1]	10 - 15
Pizza (with a lot of topping)	1	180 - 200	20 - 30
Tarts	1	180 - 200	45 - 60
Spinach flan	1	160 -180	45 - 60
Quiche Lorraine	1	170 - 190	40 - 50
Quark flan, round	1	140 - 160	60 - 90
Quark flan on tray	1	140 - 160	50 - 60
Apple cake, covered	1	150 - 170	50 - 70
Vegetable pie	1	160 - 180	50 - 60
Unleavened bread	1	250 [1]	10 - 15
Puff pastry flan	1	160 - 180[1]	40 - 50
Flammekuchen (Pizza-like dish from Alsace)	1	250[1]	10 - 20
Piroggen (Russian version of cal-zone)	1	180 - 200[1]	15 - 25

1) Pre-heat the oven

Bakes and gratins table

Dish	Oven function		Shelf position	Tempera- ture °C	Time Mins.
Pasta bake	▣	Conventional	1	180-200	45-60
Lasagne	▣	Conventional	1	180-200	40-50
Vegetables au gratin[1]	▣	Convection grilling	1	160-170	20-30
Baguettes topped with melted cheese[1]	▣	Convection grilling	1	170	20-30
Sweet bakes	▣	Conventional	1	180-200	40-60
Fish bakes	▣	Conventional	1	180-200	50-60
Stuffed vegetables	▣	Convection grilling	1	160-170	40-60

1) Pre-heat the oven

Frozen Ready Meals Table

Food to be cooked	Oven function		Shelf position	Temperature °C	Time
Frozen pizza	▣	Conventional	3	as per manufacturer's instructions	as per manufacturer's instructions
Chips[1] (500 g)	▣	Convection with ring heating element	3	200-220	as per manufacturer's instructions
Baguettes	▣	Conventional	3	as per manufacturer's instructions	as per manufacturer's instructions
Fruit flans	▣	Conventional	3	as per manufacturer's instructions	as per manufacturer's instructions

1) Comments: Turn chips 2 or 3 times during cooking

Roasting

Oven function: Conventional ▱ or Convection grilling ▦

Ovenware for roasting

- Any heat-resistant ovenware is suitable to use for roasting. (Please read the manufacturer's instructions.)
- For all lean meats, we recommend **roasting these in a roasting tin or dish with a lid.** The meat will be more succulent.
- All types of meat, that can be browned or have crackling, can be roasted in a **roasting tin or dish without a lid**.

> **i**

Tips on using the Roasting Table

The information given in the following table is for guidance only.

- We recommend cooking meat and fish **weighing 1kg or more** in the oven.
- To prevent meat juices or fat from burning onto the ovenware, we recommend adding some liquid.
- If required, turn the roast (after 1/2 - 2/3 of the cooking time).
- Baste large roasts and poultry with their juices several times during roasting. This will give better roasting results.
- You can switch the oven off about 10 minutes before the end of the roasting time, in order to utilise the residual heat.

Roasting table

Type of meat	Quantity	Ovenfunction		Shelf position	Temperature °C	Time Mins.
Beef						
Pot roast	1-1.5 kg	▢	Conventional	1	200-250	120-150
Roast beef or fillet						per cm. of thickness
- rare	per cm. of thickness	▣	Convection grilling	1	190-200[1]	5-6
- medium	per cm. of thickness	▣	Convection grilling	1	180-190	6-8
- well done	per cm. of thickness	▣	Convection grilling	1	170-180	8-10
Pork						
Shoulder, neck, ham joint	1-1.5 kg	▣	Convection grilling	1	160-180	90-120
Chop, spare rib	1-1.5 kg	▣	Convection grilling	1	170-180	60-90
Meat loaf	750 g-1 kg	▣	Convection grilling	1	160-170	50-60
Porkknuckle (pre-cooked)	750 g-1 kg	▣	Convection grilling	1	150-170	90-120
Veal						
Roast veal	1 kg	▣	Convection grilling	1	160-180	90-120
Knuckle of veal	1.5-2 kg	▣	Convection grilling	1	160-180	120-150
Lamb						
Leg of lamb, roast lamb	1-1.5 kg	▣	Convection grilling	1	150-170	100-120
Saddle of lamb	1-1.5 kg	▣	Convection grilling	1	160-180	40-60
Game						
Saddle of hare, leg of hare	up to 1 kg	▢	Conventional	3	220-250[1]	25-40
Saddle of venison	1.5-2 kg	▢	Conventional	1	210-220	35-40
Haunch of venison	1.5-2 kg	▢	Conventional	1	180-200	60-90

Type of meat	Quantity	Ovenfunction		Shelf position	Tem-pera-ture °C	Time Mins.
Poultry						
Poultry portions	200-250g each	⊡	Convection grilling	1	200-220	30-50
Half chicken	400-500g each	⊡	Convection grilling	1	190-210	35-50
Chicken, poulard	1-1.5 kg	⊡	Convection grilling	1	190-210	50-70
Duck	1.5-2 kg	⊡	Convection grilling	1	180-200	80-100
Goose	3.5-5 kg	⊡	Convection grilling	1	160-180	120-180
Turkey	2.5-3.5 kg	⊡	Convection grilling	1	160-180	120-150
Turkey	4-6 kg	⊡	Convection grilling	1	140-160	150-240
Fish (steamed)						
Whole fish	1-1.5 kg	▤	Conventional	1	210-220	40-60

1) Pre-heat the oven

Grill sizes

Oven function: Grill ⊞ or Dual grill ⊞ with maximum temperature setting

Important: Always grill with the oven door closed.

The empty oven should always be pre-heated with the grill functions for 5 minutes.

- For grilling, place the **shelf** in the **recommended shelf position**.
- Always insert the **tray** into the **first shelf position** from the bottom.
- The grilling times are guidelines.
- Grilling is particularly suitable for flat pieces of meat or fish.

Grilling table

Food to be grilled	Oven level	Grilling time	
		1st side	**2nd side**
Burgers	4	8-10 mins.	6-8 mins.
Pork fillet	4	10-12 mins.	6-10 mins.
Sausages	4	8-10 mins.	6-8 mins.
Fillet steaks, veal steaks	4	6-7 mins.	5-6 mins.
Fillet of beef, roast beef (approx. 1 kg)	3	10-12 mins.	10-12 mins.
Toast[1]	3	4-6 mins.	3-5 mins.
Toast with topping	3	6-8 mins.	---

1) Do not pre-heat

Defrosting

Oven function: Defrost ▒ (no temperature setting)

- Unwrap the food and place it on a plate on the oven shelf.
- Do not cover with a plate or bowl, as these can substantially lengthen the defrosting time.
- For defrosting, place the shelf in the **1st oven level from the bottom**.

Defrosting table

Dish	Defrost-ing time mins.	Further defrosting time (mins.)	Comments
Chicken, 1000 g	100-140	20-30	Place the chicken on an upturned saucer placed on a large plate Turn halfway through
Meat, 1000 g	100-140	20-30	Turn halfway through
Meat, 500 g	90-120	20-30	Turn halfway through
Trout, 150g	25-35	10-15	---
Strawberries, 300g	30-40	10-20	---
Butter, 250g	30-40	10-15	---
Cream, 2 x 200g	80-100	10-15	Cream can also be whipped when still slightly frozen in places
Gateau, 1400g	60	60	---

Drying

Oven function: Convection with ring heating element ⊡

- Use oven shelves covered with greaseproof paper or baking parchment.
- You get a better result if you switch the oven off halfway through the drying time, open the door and leave the oven to cool down overnight.
- After this, finish drying the food to be dried.

Food to be dried	Temperature in °C	Oven level		Time in hours (Guideline)
		1 level	2 levels	
Vegetables				
Beans	60-**70**	3	1 / 4	6-8
Peppers (strips)	60-**70**	3	1 / 4	5-6
Vegetables for soup	60-**70**	3	1 / 4	5-6
Mushrooms	50-**60**	3	1 / 4	6-8
Herbs	40-50	3	1 / 4	2-3
Fruit				
Plums	60-**70**	3	1 / 4	8-10
Apricots	60-**70**	3	1 / 4	8-10
Apple slices	60-**70**	3	1 / 4	6-8
Pears	60-**70**	3	1 / 4	6-9

Making preserves

Oven function: Bottom heat ▢

- For preserving, use only commercially available preserve jars of the same size.
- **Jars with twist-off or bayonet type lids and metal tins are not suitable**.
- When making preserves, the **first shelf position from the bottom** is the one most used.
- Use the shelf for making preserves. There is enough room on this for up to six 1-litre preserving jars.

- The jars should all be filled to the same level and clamped shut.
- Place the jars on the baking tray in such a way that they are not touching each other.
- Pour approx. 1/2 litre of water into the baking tray so that sufficient moisture is produced in the oven.
- As soon as the liquid starts to pearl in the first jars (after about 35-60 minutes with 1 litre jars), switch the oven off or reduce the temperature to 100°C (see table).

Preserves table

The times and temperatures for making preserves are for guidance only.

Preserve	Temperature in °C	Cooking time until simmering in mins.	Continue to cook at 100°C in mins.
Soft fruit			
Strawberries, blueberries, raspberries, ripe gooseberries	160-170	35-45	---
Unripe gooseberries	160-170	35-45	10-15
Stone fruit			
Pears, quinces, plums	160-170	35-45	10-15
Vegetables			
Carrots[1]	160-170	50-60	5-10
Mushrooms[1]	160-170	40-60	10-15
Cucumbers	160-170	50-60	---
Mixed pickles	160-170	50-60	15
Kohlrabi, peas, asparagus	160-170	50-60	15-20
Beans	160-170	50-60	---

1) Leave standing in oven when switched off

Cleaning and Care

Warning: First switch off the appliance and let it cool down before carrying out any cleaning.

Warning: For safety reasons, do **not** clean the appliance with steam blasters or high-pressure cleaners.

Attention: Do not use any corrosive cleaning fluids, sharp objects or stain removers.

Do not clean the glass oven door with abrasive fluids or metal scrapers, which could scratch the surface. The glass could crack and shatter.

Outside of the appliance

• Wipe the front of the appliance with a soft cloth and a solution of hot water and washing up liquid.
• For metal fronts, use normal commercially available cleaning agents.
• Please do not use scouring agents and abrasive sponges.

Oven interior

Clean the appliance after each use. In this way, dirt is easier to clean off and is not allowed to burn on.

1. For cleaning, turn the oven light on.
2. After every use, wipe the oven with a solution of washing-up liquid and allow to dry.

Clean stubborn dirt with a special oven cleaner.

Important: If using an oven spray, please follow the manufacturer's instructions exactly.

Accessories

Wash all slide-in units (shelf unit, baking tray, shelf support rails etc.) after each use and dry well. Soak briefly to make them easier to clean.

Fat Filter

1. Clean the fat filter in hot water and washing up liquid or in the dishwasher.
2. Badly burned on soiling can be removed by boiling the filter in a little water to which 2-3 tablespoonsful of dishwasher cleaner has been added.

Aluminium base plate

⚠️

Never use cleaning materials, cleaning agents or steel wool that scratch or scour.

Do not clean in the dishwasher.

After each use, wash the aluminium base plate using a soft brush in hot water with washing-up liquid.

With stubborn dirt, soak for a while in hot water with soap suds.

⚠️

When cleaning, use a flat surface to prevent the aluminium bas plate from deforming.

Shelf Support Rails

The shelf support rails on the left and
right hand sides of the oven can be re-
moved for cleaning the side walls.

Removing the shelf support rails

First pull the front of the rail away from
the oven wall (1) and then unhitch at the
back (2).
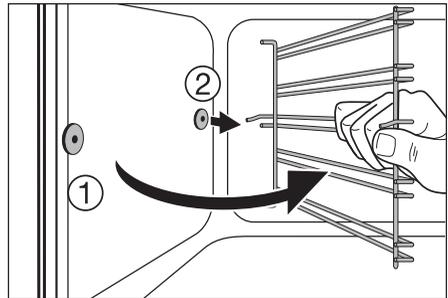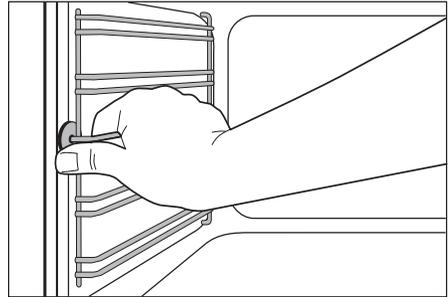
Fitting the shelf support rails

$\mathbf{i}$

**Important! The rounded ends of the
guide rails must be pointing for-
wards!**
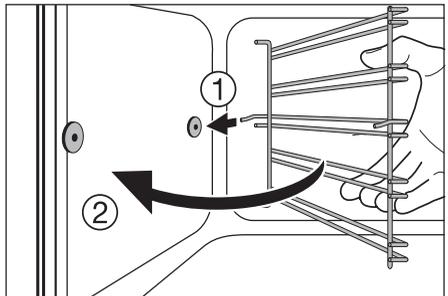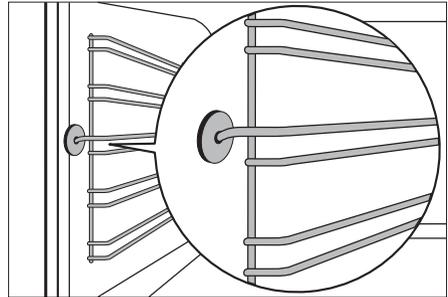
To re-insert, first hook the rail into place
at the back (1) and then insert the front
and press into place (2).

Fat trap

The fat trap is almost maintenance free. However, certain residues may occur due to the frequent preparation of very fatty foods. In this case proceed as follows for possible cleaning actions:

⚠️

Important: On the heating elements of the oven roof, there is a risk of burns! Ensure that the oven has cooled down sufficiently so that you can touch heating elements safely

1. Pull the top heating elements out of the plug connection to the front (see illustration).

2. Rotate the fat trap to the left from the oven roof (see illustration).
3. Wash the fat trap in hot water with washing-up liquid and a soft brush or simply wash in the dishwasher. With stubborn dirt, soak for a while in hot water with soap suds.
4. Reassembly in reverse order. Make sure the heating element has a good fit in the connecting socket when inserting.
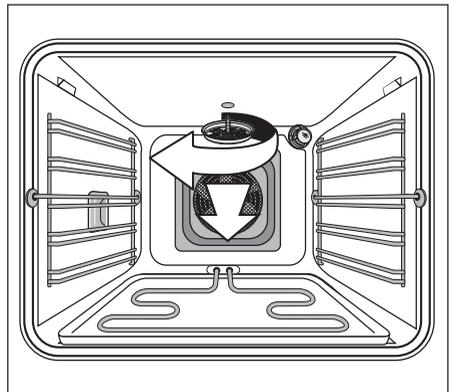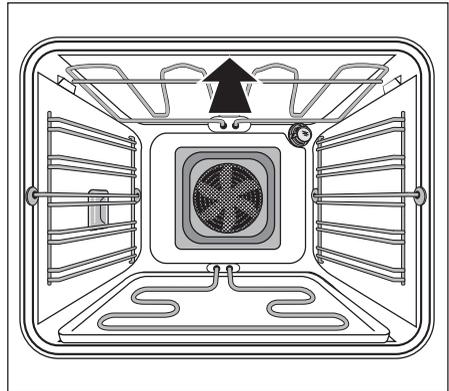
Oven Lighting

⚠

Warning: Risk of electric shock! Prior to changing the oven light bulb:
– Switch off the oven!
– Disconnect from the electricity supply.

ℹ

**Place a cloth on the oven floor to protect the oven light and glass cover.**

Changing the oven light bulb/ cleaning the glass cover

1. Remove the glass cover by turning it anti-clockwise and then clean it.
2. If necessary: replace with **25 watt, 230 V, 300 °C heat-resistant oven lighting.**
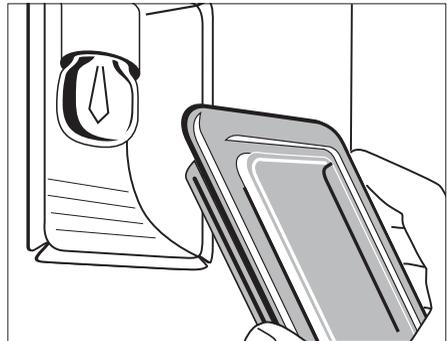3. Refit the glass cover.
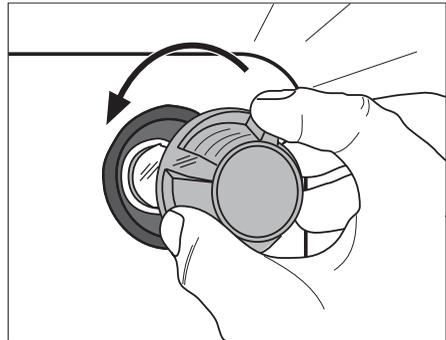
**Changing side oven light/
Cleaning glass cover**

1. Remove the left shelf support rail.
2. Remove the glass cover with the aid of a narrow, blunt implement (e.g., teaspoon) and clean it.
3. If necessary:
   replace bulb with a 25 watt, 230 V, 300 °C heat-resistant, oven light bulb.
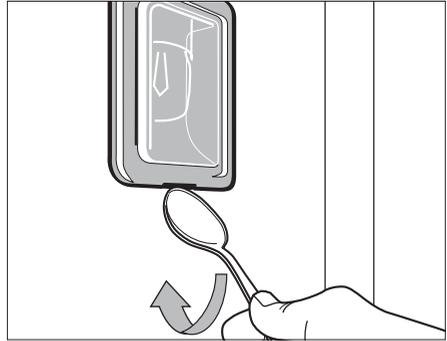
4. Refit the glass cover.
5. Insert the shelf support rail.

Oven Ceiling

The upper heating element can be fold-
ed down to make it easier to clean the
oven ceiling.

Folding down the heating element

⚠️

**Warning: Only fold down the heating
element when the oven is switched
off and there is no risk of being
burnt!**

1. Remove the side shelf support rails.
2. Grip the heating element at the front
   and pull it forwards and out over the
   support lug on the inner wall of the
   oven.
3. The heating element will now fold
   down.

⚠️

**Caution: Do not use force to press
the heating element down! The
heating element might break.**

Cleaning the oven ceiling

Repositioning the heating element

1. Move the heating element back up
   towards the oven ceiling.
2. Pull the heating element forwards
   against the spring pressure and
   guide it over the oven support lug.
3. Settle it onto the support.
4. Insert shelf support rail.

⚠️

**Important: The heating element
must be positioned correctly and
securely on both sides above the
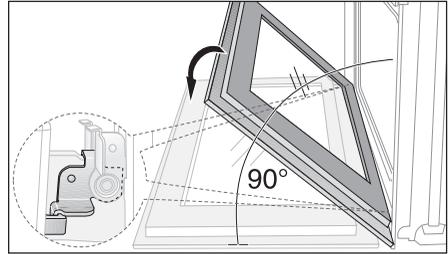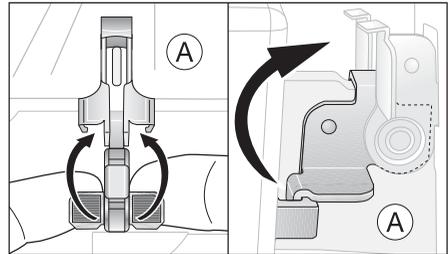support lug on the inner wall of the
oven.**
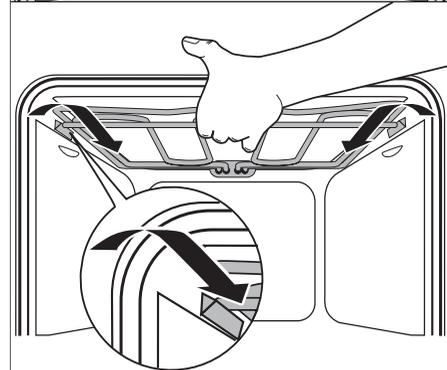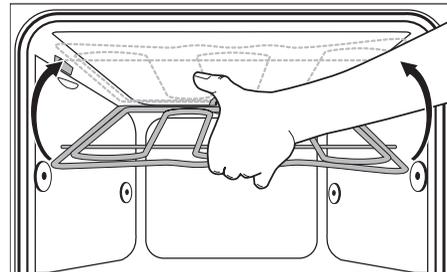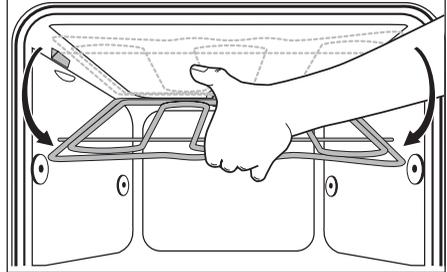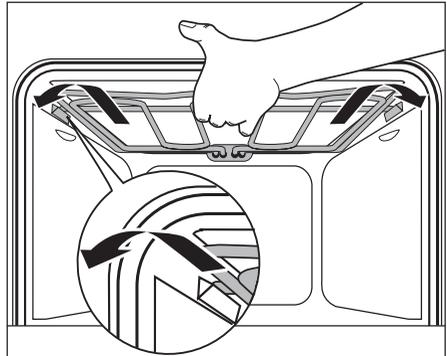
Oven door

For easier cleaning of the oven interior the oven door of your appliance can be taken off its hinges.
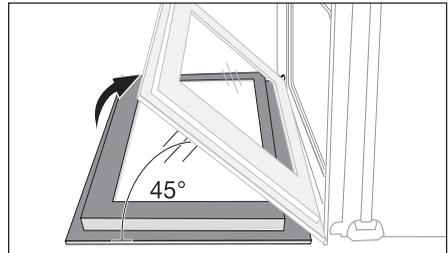
Removing the oven door from its hinges

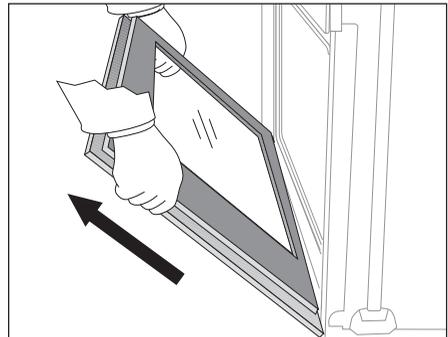1. Open the oven door as far as it will go.

2. Undo the **clamping levers** (A) on both door hinges **fully**.

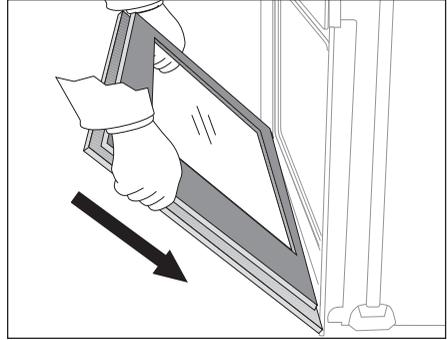3. Close the oven door as far as the first position (approx. 45°).

4. Take hold of the oven door with a hand on each side and pull it away from the oven at an upwards angle (**Take care:** It is heavy).

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Lay the oven door with the outer side facing downwards on something soft and level, for example, a blanket in order to prevent scratches.

Hanging the oven door back on its hinges

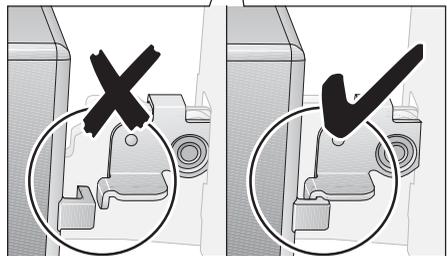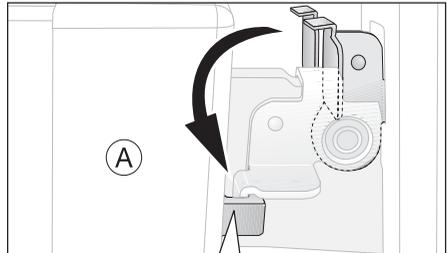1. From the handle side take hold of the oven door with a hand on each side and hold at an angle of approx. 45°. Position the recesses on the bottom of the oven door on the hinges on the oven.
   Let the door slide down as far as it will go.

2. Open the oven door as far as it will go.
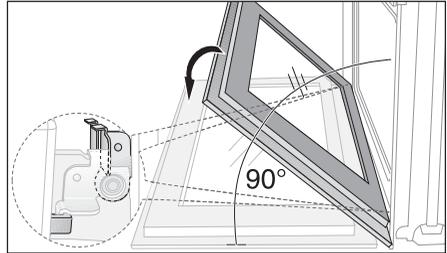
3. Fold up the clamping levers (A) on both door hinges back into their original positions.

4. Close the oven door.

What to do if **...**

Problem	Possible cause	Remedy
The oven does not heat up	The oven is not switched on	Switch the oven on
	The clock is not set	Set the current time on the clock
	The required settings have not been set	Check the settings
	The house wiring fuse (in the fuse box) has tripped	Check the fuse If the fuses trip several times, please call a qualified electrician
	Top heat grill heating element inserted incorrectly	Top heat grill heating element inserted correctly
	Bottom heat grill heating element inserted incorrectly	Bottom heat grill heating element inserted correctly
The oven lighting is not operating	The oven light bulb is faulty	Replace the oven bulb

If you are unable to remedy the problem by following the above suggestions, please contact your local Service Force Centre.

Warning! Repairs to the appliance are only to be carried out by qualified service engineers. Considerable danger to the user may result from improper repairs.

If the appliance has been operated incorrectly, the engineer's visit will be chargeable, even during the warranty period.

Advice on cookers with metal fronts:

Because of the cold surface at the front of the cooker, opening the oven door during (or just after) baking or roasting may cause the glass to steam up.

Installation Instructions

Built-in cooker SMS width 55 cm

Installation into flammable material must comply with NIN 2005, Chapter 4.2.2 of the VKF (Association of Cantonal Fire Insurers) fire protection guidelines and regulations.

1. a) Install the hotplates according to the installation insruction no.374307900/374307901 so that the hotplate socket connections can be carried out before the cooker is inserted. **Make sure the correct socket connections are used**. A seperate earthing is not required
   b) Install the glass ceramic cooking surface and hobs according to the separate installation instructions.
2. Pull the appliance drawer out as far as it will go, take hold of it and remove it.
3. Hold the oven by the carrying using the side grips and slide it flush into the space.
4. Fix the oven on both sides using at least 2 screws (Detail A).

For safety reasons, when installing next to a wood-fuelled boiler, a heatproof and heat-insulating plate must be mounted at the height of the appliance and must be installed with a depth of at least 30 cm.

To secure it, you can bore 2 x 2.8mm holes at the top where the indents are provided (detail C).
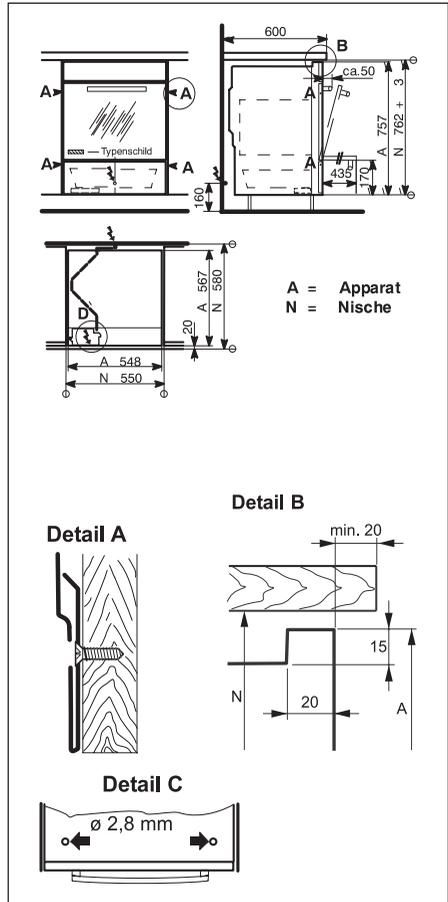
Electrical connection/power supply

The oven must be connected to the electricity supply by a designated electrician.

Use a H05VV-F type power cable or higher.

The appliance must be installed with a socket supply line, otherwise the fixed home electrical system must include an isolating device with at least a 3mm-contact separation to enable a simultaneous and all-pole cut off from the mains, according to NIN 2000.

The customer must have a socket for the electrical connection that is accessible and outside the co-ordination room. A cable length of approx. 120 cm must be provided with lines connected direct to the mains.

1. Opening the terminal box (**detail D**).
2. Open the catch on the cord grip (**detail E**).
3. See the connection diagram for the terminal connection.
4. Secure the cord grip by pressing firmly on the catch (**detail F**).
5. Closing the terminal box.
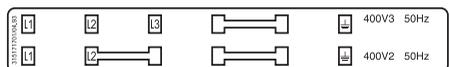6. Fix the connection cable into the holes provided to prevent it rubbing against the drawer (**detail G**).

In case of repair the appliance must be switched off from the mains.
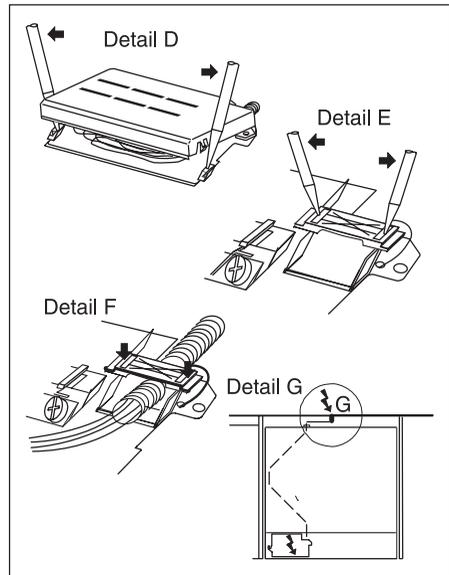
Installation diagram 400V

Phase definitions:
L1, L2, L3 (or R, S,T)

Detail D

Detail E

Detail F

Detail G

Disposal

Packaging material
The packaging materials are environmentally friendly and can be recycled. The plastic components are identified by markings, e.g. >PE<, >PS<, etc. Please dispose of the packaging materials in the appropriate container at the community waste disposal facilities.

Old appliance

The symbol on the product or on its packaging indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

Where should you take your old machines?
You can return these to any shop selling new machines or dispose of them at official S.EN.S collection points or official S.EN.S recycling facilities.
The official S.EN.S collection points are listed at www.sens.ch.

Warning: So that the old appliance can no longer cause any danger, make it unusable before disposing of it.
To do this, disconnect the appliance from the mains supply and remove the mains cable from the appliance.

Garantie/Kundendienst, Garantie/service-clientèle, Garanzia/Servizio clienti, Guarantee/Customer Service Centres

Servicestellen
5506 Mägenwil/Zürich
Industriestrasse 10
9000 St. Gallen
Zürcherstrasse 204 e
4127 Birsfelden
Hauptstrasse 52
6020 Emmenbrücke
Seetalstrasse 11
7000 Chur
Comercialstrasse 19

Points de Service
3018 Bern
Morgenstrasse 131

Servizio dopo vendita
1028 Préverenges
Le Trési 6

Point of Service
6916 Grancia
Zona Industriale E

**Service-Helpline
0848 848 111**
service@electrolux.ch

Ersatzteilverkauf/Points de vente de rechange/Vendita pezzi di ricambio/spare parts service
5506 Mägenwil, Industriestrasse 10, Tel. 0848 848 023

Fachberatung/Verkauf/Demonstration/Vente/Consulente (cucina)/Vendita
8048 Zürich, Badenerstrasse 587, Tel. 044 405 81 11

Garantie
Für jedes Produkt gewähren wir ab Verkauf bzw. Lieferdatum an den Endverbraucher eine Garantie von 2 Jahren. (Ausweis durch Garantieschein, Faktura oder Verkaufsbeleg).
Die Garantieleistung umfasst die Kosten für Material, Arbeits- und Reisezeit. Die Garantieleistung entfällt bei Nichtbeachtung der Gebrauchsanweisung und Betriebs-vorschriften, unsachgerechter Installation, sowie bei Beschädigung durch äussere Einflüsse, höhere Gewalt, Eingriffe Dritter und Verwendung von Nicht-Original Teilen.

Garantie
Nous octroyons sur chaque produit 2 ans de garantie à partir de la date de livraison ou de la mise en service au consommateur (documenté au moyen d'une facture, d'un bon de garantie ou d'un justificatif d'achat). Notre garantie couvre les frais de mains d'œuvres et de déplacement, ainsi que les pièces de rechange. Les conditions de garantie ne sont pas valables en cas d'intervention d'un tiers non autorisé, de l'emploi de pièces de rechange non originales, d'erreurs de maniement ou d'installation dues à l'inobser-vation du mode d'emploi, et pour des dommages causés par des influences extérieures ou de force majeure.

Garanzia
Per ogni prodotto concediamo una garanzia di 2 anni a partire dalla data di consegna o dalla sua messa in funzione. (fa stato la data della fattura, del certificato di garanzia o dello scontrino d'acquisto) Nella garanzia sono comprese le spese di manodopera, di viaggio e del materiale.
Dalla copertura sono esclusi il logoramento ed i danni causati da agenti esterni, intervento di terzi, utilizzo di ricambi non originali o dalla inosservanza delle prescrizioni d'istallazione ed istruzioni per l'uso.

Warranty
For each product we provide a two-year guarantee from the date of purchase or delivery to the consumer (with a guarantee certificate, invoice or sales receipt serving as proof). The guarantee covers the costs of materials, labour and travel. The guarantee will lapse if the operating instructions and conditions of use are not adhered to, if the product is incorrectly installed, or in the event of damage caused by external influences, force majeure, intervention by third parties or the use of non-genuine components.

Service

In the event of technical faults, please first check whether you can remedy the problem yourself with the help of the operating instructions (section "What to do if…").

If you were not able to remedy the problem yourself, please contact the Customer Care Department or one of our service partners.

In order to be able to assist you quickly, we require the following information:

– Model description
– Product number (PNC)
– Serial number (S No.)
  (for numbers see rating plate)
– Type of fault
– Any error messages displayed by the appliance

So that you have the necessary reference numbers from your appliance at hand, we recommend that you write them in here:
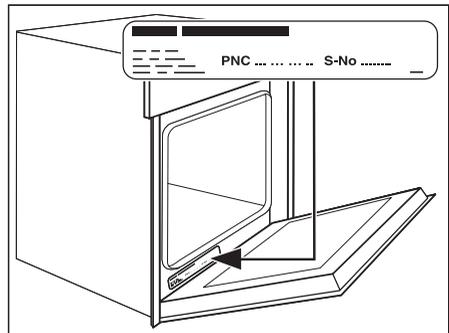
Model description: ....

PNC: ....

S No: ....

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